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Substitute for form 1449A-B/PTO

INFORMATION DISCLOSURE
STATEMENT BY APPLICANT

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Complete if Known

Application Number	10/620,315
Filing Date	July 14, 2003
First Named Inventor	Mosh Rosenberg
Group Art Unit	1761
Examiner Name	Unassigned
Attorney Docket Number	309J-000310US
Date Submitted	December 5, 2003

U.S. PATENT DOCUMENTS

Examiner Initials	Cite No.	U.S. Patent Document		Name of Patentee or Applicant of Cited Document	Date of Publication of Cited Document MM-DD-YYYY	Pages, Columns, lines, Where Relevant Passages or Relevant Figures Appear
		Number	Kind Code (if known)			
MM	1	4,073,960		Scott et al.	02-14-1978	
MM	2	4,642,317		Palmquist	02-10-1987	
MM	3	4,689,293		Goosen et al.	08-25-1987	
MM	4	4,826,694		McAskie	05-02-1989	
MM	5	4,853,233		McAskie	08-01-1989	
MM	6	4,909,138		McAskie	03-20-1990	
MM	7	5,143,737		Richardson	09-01-1992	
MM	8	5,234,701		Cummings et al.	08-10-1993	
MM	9	5,789,001		Kiopfenstin et al.	08-04-1998	
MM	10	5,874,102		LaJoie et al.	02-23-1999	
MM	11	6,229,031	B1	Strohmaier et al.	05-08-2001	
MM	12	6,242,013	B1	Luhman et al.	06-05-2001	

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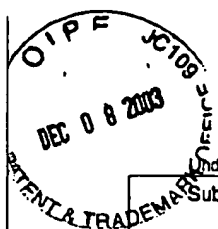
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		Office	Number	Kind Code (if known)				

OTHER PRIOR ART - NON PATENT LITERATURE DOCUMENTS

Examiner Initials	Cite No.	Include name of the author (in CAPITAL LETTERS), title of the article (when appropriate), title of the item (book, magazine, journal, serial, symposium, catalog, etc.), date, page(s), volume-issue number(s), publisher, city and/or country where published.	T
MM	13	American Heart Association and National Heart, Lung and Blood Institute. 1990. "The cholesterol facts: A summary of the evidence relating to dietary fats, serum cholesterol and coronary heart disease." <i>Circulation</i> 81(5):1721-1733.	
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Examiner Signature	/Melissa Mercier/ (10/04/2006)	Considered
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PTO/SB/08A (04-03)

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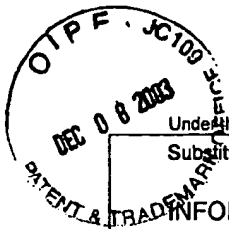
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MM	17	BAER (1991) "Alteration of the fatty acid content of milk fat." <i>Journal of Food Protection</i> 54(3): 383-386.
MM	18	BANKS (1987) "Opportunities for varying the composition of cows' milk." <i>Journal of the Society of Dairy Technology</i> 40(4): 96-99.
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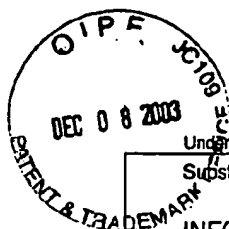
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MM	33	ENJALBERT et al. (1997) "Effect of dietary calcium soaps of unsaturated fatty acids on digestion, milk composition and physical properties of butter." <i>The Journal of Dairy Research</i> , 64: 181-195.
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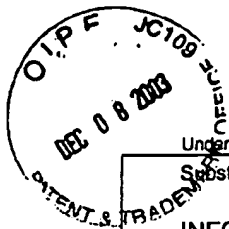
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MM	49	MATA-HERNANDEZ et al. (1978) "Protein protected fat for ruminants IV. Plasma lipids, insulin and depot fat composition of lambs." <i>Journal of Animal Science</i> , 46(5): 1338-1345.	
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MM	64	ROSENBERG AND LEE (1993) "Microstructure of whey protein/anhydrous milkfat emulsions." <i>Food Structure</i> , 12: 267-274.	
MM	65	SCOTT et al. (1970) "Production of polyunsaturated milk fat in domestic ruminants." <i>Australian Journal of Science</i> 32(7): 291-293.	
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MM	1	2002/132756	A1	Lee	09-19-2002	
MM	2	4,216,234		Rawlings et al.	08-05-1980	

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MM	3	EP	0 165 663	A1	Unilever NV	12-27-1985		

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